

DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL HOTEL **Festive Lunch 2024**

Whilst we will always do our best to reduce the risk of **CROSS-CONTAMINATION** in our restaurant and other food service areas, we **CANNOT GUARANTEE** that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.

DISHES	 Celery	 Cereals containing gluten	 Crustaceans	 Eggs	 Fish	 Lupin	 Milk	 Mollusc	 Mustard	 Nuts	 Peanuts	 Sesame seeds	 Soya	 Sulphur Dioxide
Creamed White Onion Soup, Croutons & Thyme Oil	✓	✓					✓							
Chicken Liver Parfait, Brioche, Shallot Jam		✓		✓			✓							✓
Mackerel Mousse, Pickled Cucumber, Sourdough & Crème Fraiche		✓			✓		✓		✓					✓
Truffle & Tunworth Croquettes		✓		✓			✓			✓				
Roast Turkey & Trimmings	✓	✓					✓							
Blade Of Beef Bourguignon	✓						✓							✓
Seabass, Gnocchi, Tomato Beurre Blanc		✓		✓	✓		✓							✓
Red Onion Tart Tatin, Stilton, Walnut		✓					✓			✓				✓
Christmas Pudding, Grand Marnier Custard		✓		✓			✓			✓				✓

Warm Chocolate Tart, Peanut Butter Ice Cream, Salted Caramel		✓		✓			✓			✓			✓	
Lemon Curd, Blackcurrant & Gingernut Cheesecake		✓		✓			✓							
Artisan Cheese Plate	✓	✓		✓			✓					✓	✓	✓

Review date:

Reviewed by:



You can find this template, including more information at www.food.gov.uk/allergy